



# Thai-Style Crispy Pork & Egg Noodles

with Oyster Sauce & Green Veggies

NEW

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Slow-Cooked Pork Belly



Egg Noodles



Garlic



Asian Greens



Trimmed Green Beans



Oyster Sauce



Sweet Chilli Sauce



Chilli Flakes (Optional)



Slow-Cooked Pork Belly

Prep in: 10-20 mins  
Ready in: 40-50 mins

Delicious and here to stay, our crispy pork belly is oozing with flavour in every bite. Pile it high on a bed of egg noodles and oyster sauce-laced greens. All that's left to do is to grab your chopsticks to get dinner started!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Soy Sauce

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Oven tray lined with baking paper · Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
slow-cooked pork belly	1 small packet	2 small packets OR 1 large packet
egg noodles	1 packet	2 packets
garlic	2 cloves	4 cloves
Asian greens	1 bag	2 bags
trimmed green beans	1 medium bag	1 large bag
oyster sauce	1 small packet	1 medium packet
sweet chilli sauce	1 small packet	1 medium packet
<b>soy sauce*</b>	1½ tbs	3 tbs
<b>water*</b>	2 tbs	¼ cup
chilli flakes (optional)	1 pinch	1 pinch
slow-cooked pork belly**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3766kJ (900Cal)	881kJ (211Cal)
Protein (g)	35.5g	8.3g
Fat, total (g)	54g	12.6g
- saturated (g)	22.9g	5.4g
Carbohydrate (g)	68g	15.9g
- sugars (g)	13.6g	3.2g
Sodium (mg)	2457mg	575mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6172kJ (1475Cal)	1069kJ (255Cal)
Protein (g)	60.4g	10.5g
Fat, total (g)	107.4g	18.6g
- saturated (g)	45.7g	7.9g
Carbohydrate (g)	68.5g	11.9g
- sugars (g)	13.6g	2.4g
Sodium (mg)	2543mg	440mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## Roast the pork

- Boil the kettle. Preheat oven to **240°C/220°C fan-forced**.
- Place **slow-cooked pork belly** in a large heatproof bowl and cover with boiling water. Using tongs, remove **pork** carefully and pat dry using paper towel (this step helps the crackling get crispy!).
- Using a sharp knife, score the skin in 1cm intervals, without cutting into the flesh. Rub all over with a generous pinch of **salt**.
- Place **pork pieces**, skin-side down, on a lined oven tray. Roast until lightly browned, **15-20 minutes**.
- Place **pork pieces**, skin-side up. Grill **pork** until skin is golden and crispy, **10-25 minutes**.

**TIP:** Keep an eye on the pork when grilling, it can burn fast!

**Custom Recipe:** If you've doubled your slow-cooked pork belly, prepare and cook as above. Spread pork over two trays if your tray is getting crowded.



## Stir-fry the veggies

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **trimmed green beans**, tossing, until tender, **3-4 minutes**.
- Add **Asian greens** and **garlic** and cook, stirring, until just wilted, **1 minute**.
- Reduce heat to low, then stir in **oyster sauce**, **sweet chilli sauce**, the **soy sauce** and **water** and cook until slightly thickened, **1 minute**.
- Remove from heat, then stir through **cooked noodles**, until combined.



## Cook the noodles

- When the pork has **20 minutes** remaining, half-fill a medium saucepan with boiling water.
- Cook **egg noodles** over medium-high heat, stirring occasionally with a fork to separate, until tender, **4-5 minutes**.
- Drain, rinse and set aside.
- Meanwhile, finely chop **garlic** and roughly chop **Asian greens**.



## Serve up

- Slice pork.
- Divide Thai-style noodles and greens between bowls. Top with crispy pork.
- Garnish with a pinch of **chilli flakes** (if using) to serve. Enjoy!

## Rate your recipe

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